

Grüner Veltliner Urgestein 2019



Wine Description

This Gruener Veltliner grows on our Mollandser site called Steinleithen. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is located in the southern part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. A little bit stronger than our Gruener Veltliner Mollands belongs this Veltliner still to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. After a selected harvest, which is always by hand, the wine was fermented spontaneously (according to Demeter) and ripened in steel tanks. 2019 was a warm, dry summer, hence, the grapes were already very mature at the harvest. So fermentation was long and stopped with 10,6g/l sugar rest. The combination with its acidity and mineral taste makes the Gruener Veltliner Urgestein to a complex wine with intensive aromas. So, it goes well with main dishes with pork as well as vegetarian, spicy meals like CousCous and vegetabel.

Wine Type:	still wine white dry
Alcohol:	13.5 %
Residual Sugar:	10.6 g/l
Acid:	5.6 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2020 - 2025

Vineyard


Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Qualitätswein
Site:	Steinleithen
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 31 - 56 years 3000 plants/ha 4500 liter/ha
Geographical Orientation:	south east
Sea Level:	350 m
Soil:	mica schist

Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes

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Mazeration:	squashed with stems: yes
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous steel tank
Second Fermentation:	Yeast Type: selected yeast
Filter:	layer filtration fine
Sulfur Added:	wine
Maturing:	50 % steel tank